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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D. C.

Reserve

SELECTED LIST OF GOVERNMENT PUBLICATIONS
ON
FOODS AND NUTRITION

Compiled by Ruth Van Deman
Assistant Home Economist

Revised, January, 1925.

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Nearly two hundred available government publications touching on various phases of food and nutrition of interest to home economics workers are noted in this list. The greater proportion of these are based on the research of the United States Department of Agriculture, but the work of five other Federal departments - Commerce, Interior, Labor, Treasury, and War - and of the Federal Trade Commission is also represented.

The references are arranged under subject headings and annotated briefly to show their general content.

The following abbreviations have been used:

Agr., agriculture	Misc., miscellaneous
Bd., board	Mo., monthly
Bul., bulletin	No., number
Bur., bureau	Pub., publication
Circ., circular	Relat., relations
Com., commerce	Rept., report
Dept., department	Repts., reports
Doc., document	Sen., senate
Dom., domestic	Ser., series
Econ., economic, economics	Serv., service
Educ., education	Stas., stations
Expt., experiment	Statis., statistics
Fed., federal	Treas., treasury
Hyg., hygienic	U. S., United States
Int., interior	Voc., vocational
Lab., laboratory	Vol., volume

The list is confined to what are considered the most useful available publications of the government on food and nutrition, and further to those that may be bought from the Superintendent of Documents of the Government Printing Office, Washington, D. C. Government bulletins are in many cases sent out free by the department issuing them, but supplies available for distribution in that way change frequently. As long as they remain in print, however, government publications can be bought from the Superintendent of Documents, and that is oftentimes the quickest and most convenient method of obtaining them. This list is therefore compiled on that basis. Publications now out of print,

such as the early reports of nutrition investigations carried on by the Department of Agriculture, are not included, nor are the bulletins dealing specifically with the regulatory work of the department in administering the so-called pure food law because of the frequent necessary changes. The list therefore makes no pretense of being a complete bibliography of government publications on this subject.

How to order. All the publications listed were available for purchase on January 1, 1925, from the Superintendent of Documents, Government Printing Office, Washington, D. C. In no case does the Department of Agriculture have publications of other branches of the government for distribution. So many series are represented in this list that the greatest care should be taken in ordering. The title of the publication and the information given in the parentheses should be quoted exactly, for example, Corn and Its Uses as Food. (U. S. Dept. Agr., Farmers' Bul. 1236).

The following instructions for ordering publications are given by the Government Printing Office:

The rules of this office require that remittances must be made in advance of shipment. Make all remittances payable to the Superintendent of Documents, Government Printing Office, Washington, D. C. Remit in currency or by postal money order. Do not send postage stamps, mutilated coin, or foreign money. The prices quoted are for delivery within the United States, which includes Alaska, Guam, Hawaii, Philippine Islands, Porto Rico, Samoa, or to Canada, Cuba, Mexico, and Shanghai. For delivery to all foreign countries add postage amounting to one-third of the total cost. Foreign orders should be accompanied by international money order or New York draft.

(Before ordering, please read the directions in the introductory statement.)

ALUM

Alum in foods. 1914. 7 p. (U. S. Dept. Agr., Bul. 103.) 5 cents.

Data from experiments on human subjects to determine the influence of aluminum compounds on the nutrition and health of man.

APPLES

Farm manufacture of unfermented apple juice. J. S. Caldwell. 1922. 56 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1264.) 5 cents.

A handbook on cider making discussing all practical points from the selection of the fruit to the Federal regulations governing the sale of the product.

See also FRUIT. - PECTIN.

BAKING

Baking in the home. H. L. Wessling. Revised, 1921. 40 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1136, Revised, 1921.) 10 cents.

Discussion of household methods of making yeast and quick breads, pastry, and cookies, from various flours and meals, with recipes and score cards for bread and other baked goods.

BEEF

Beef on the farm - slaughtering, cutting, curing. W. H. Black and E. W. McComas. 1924. 34 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1415.) 5 cents.

Detailed directions for cutting up carcasses illustrated with chart showing primary cuts in a side of beef and reproductions of principal retail cuts; methods of corning, drying, and smoking beef, pickling tripe, and making hamburger and bologna-style sausage.

Market classes and grades of dressed beef. W. C. Davis and C. V. Whalin. 1924. 48 p. illus. (U. S. Dept. Agr., Dept. Bul. 1246.) 30 cents.

Though prepared especially for those producing and handling beef on a commercial scale, the descriptions and illustrations of retail cuts in the various grades are of value to the consumer.

BEEFS. See TURNIPS.

BOTULISM

Botulism from eating canned ripe olives. C. Armstrong, R. V. Story, and E. Scott. 1920. 31 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 577.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 34, no. 51, p. 2877-2905.)

Data from investigations of botulism in persons eating infected ripe olives.

Effect of acidification on toxicity of B. botulinus toxin. J. C. Geiger and W. E. Gouwens. 1923. 6 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 870.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 39, p. 2249-2252.)

Since canned vegetables are often served as salad containing vinegar, experiments were made to determine whether the acid might increase the toxicity.

The epidemiology of botulism. J. C. Geiger, E. C. Dickson, and K. F. Meyer. 1922. 119 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Bul. 127.) 15 cents.

Report of investigation of 345 cases of botulinus poisoning in humans together with descriptions of the food products believed to be carriers.

Intensive localized distribution of the spore of B. botulinus and probable relation of preserved vegetables⁹ type demonstrated. J. C. Geiger and H. Benson. 1923. 7 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 853.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 29, p. 1611-1615.)

Results of an investigation following outbreaks of botulism in Yakima Valley, Washington, said to be caused by home-canned string beans and beef.

Outbreaks of botulism at Albany, Oregon, and Sterling, Colorado, February, 1924. F. D. Stricker and J. C. Geiger. 1924. 11 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 911.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 14, p. 655-663.)

Report of investigations following death of 12 persons in Oregon from eating home-canned string beans and of 5 persons in Colorado from home-canned string beans and homemade sausage.

Studies on organisms concerned as causative factors in botulism. I. A. Bengtson. 1924. 101 p. illus. (U. S. Treas. Dept., Public Health Serv., Hyg. Lab. Bul. 136.) 15 cents.

Report of investigation to determine certain cultural and immunological characteristics of several strains of organisms concerned in botulism and data on the standardization of botulism antitoxins.

BRAN. See WHEAT.

BUTTER

Making butter on the farm. W. White. Revised, 1921. 24 p. illus.
(U. S. Dept. Agr., Farmers' Bul. 876, Revised, 1921.) 5 cents.

From the preparation of the cream to the printing of the butter the various steps are discussed clearly and concisely. Equipment needed is described briefly.

Marketing butter and cheese by parcel post. L. B. Flohr and R. C. Fotts. 1918. 12 p. illus. (U. S. Dept. Agr., Farmers' Bul. 930.) 5 cents.

Suggestions for packing and shipping butter and cheese by parcel post, based on experience.

CALORIMETER

The respiration calorimeter and the results of experiments with it. C. F. Langworthy and R. D. Milner. 1911. 16 p. illus.
(U. S. Dept. Agr., Yearbook (1910) Separate 539.) 5 cents.
(Also in U.S. Dept. Agr. Yearbook 1910, p. 307-318.)

Description of the respiration calorimeter in the Department of Agriculture and some of the experiments conducted on human subjects.

CANNING

... Canned foods. 1921. 86 p. (Fed. Trade Commission Rept.)
10 cents.

Information on the cost of production of canned corn, peas, string beans, tomatoes, and salmon gathered at the request of the President of the United States for use in connection with the purchase of supplies for the Army and Navy.

Canned foods, modern processes of canning in the United States, general system of grading, and description of products available for export. 1917. 79 p. illus. (U. S. Dept. Com., Bur. Foreign and Dom. Com., Misc. Ser. 54.) 20 cents.

Though this description of American canned products was prepared especially to stimulate export, it is good reference material for use in this country.

Methods followed in the commercial canning of foods. A. W. Bitting. 1915. 79 p. illus. (U. S. Dept. Agr., Bul. 196.) 10 cents.

Equipment and methods employed in modern canning factories; results of work done in experimental canning laboratory on the Pacific coast.

CANNING (Continued)

A study of sweet-potato varieties with special reference to their canning quality. C. A. Magoon and C. W. Culpepper. 1922. 34 p. illus. (U. S. Dept. Agr., Bul. 1041.) 10 cents.

Data on the general problems in canning sweet potatoes as well as on the canning qualities of the different varieties.

A study of the factors affecting temperature changes in the container during the canning of fruits and vegetables. C. A. Magoon and C. W. Culpepper. 1921. 55 p. illus. (U. S. Dept. Agr., Bul. 955.) 15 cents.

Data from more than 600 tests to determine underlying principles and fundamental factors of the time-temperature relations in canning.

Relation of initial temperature to pressure, vacuum, and temperature changes in the container during canning operations. C. A. Magoon and C. W. Culpepper. 1922. 52 p. illus. (U. S. Dept. Agr., Bul. 1022.) 10 cents.

Report of studies of conditions inside the can from which deductions can be drawn as to the best procedure in order to protect the food against microorganisms and at the same time develop and preserve desirable flavor.

Scalding, precooking, and chilling as preliminary canning operations. C. A. Magoon and C. W. Culpepper. 1924. 48 p. (U. S. Dept. Agr., Dept. Bul. 1265.) 10 cents.

Report of studies to determine the value of these steps in the preservation of spinach, peas, beans, and other vegetables by canning, and the effect on appearance, flavor, and other qualities of the products. A bibliography of technical literature and a list of pertinent nontechnical references are included.

Some experiments with a boric-acid canning powder. R. B. Edmondson, C. Thom, and L. T. Giltner. 1922. 12 p. (U. S. Dept. Agr., Dept. Circ. 237.) 5 cents.

Tests to determine the antiseptic value of "canning powders" on the market.

Time-tables for home canning of fruits and vegetables. 1924. 4 p. (U. S. Dept. Agr., Misc. Circ. 24.) 5 cents.

These processing periods supersede those previously circulated by the department and are based on the most reliable data obtainable. The steam pressure canner is recommended for use with all nonacid vegetables, and hot-pack canning for all fruits and vegetables is strongly advised.

See also BOTULISM. - PICKLES. - PORK.

CARE OF FOOD

Care of food in the home. 1923. 12 p. (U. S. Dept. Agr.,
Farmers' Bul. 1374.) 5 cents.

(Supersedes Farmers' Bul. 375, by the same title.)

Brief discussion of bacteria, yeasts, molds, and other causes of food spoilage followed by directions for caring for various kinds of foods.

CEREALS. See CORN. - FLOUR. - FOOD SELECTION. - MILLET. - RICE. -
SORGHEUM. - WHEAT.

CHAYOTE

The chayote: Its culture and uses. L. G. Hoover. 1923. 11 p. illus.
(U. S. Dept. Agr., Dept. Circ. 286.) 5 cents.

Recipes are included for cooking this vegetable which is now being grown in the mild-wintered regions of the South and West.

CHEESE

Cheese and its economical uses in the diet. C. F. Langworthy and
C. L. Hunt. 1912. 40 p. (U. S. Dept. Agr., Farmers' Bul. 487.)
5 cents.

Brief description of the kinds of cheese used in the American home, the nutritive value as compared with other common foods, how to make some kinds of cheese in the home, and recipes for cheese dishes.

How to make cottage cheese on the farm. K. J. Matheson and F. R. Cannack. 1917. 15 p. illus. (U. S. Dept. Agr., Farmers' Bul. 850.) 5 cents.

A practical bulletin for those wishing to make cottage cheese for home use or for sale.

Making American cheese on the farm. C. M. Gere. 1921. 18 p. illus.
(U. S. Dept. Agr., Farmers' Bul. 1191.) 5 cents.

Surplus milk can often be used to good advantage in making cheese of good keeping quality for home use. This bulletin gives clear, concise directions.

The manufacture of Camembert cheese. K. J. Matheson. 1923. 28 p. illus. (U. S. Dept. Agr., Dept. Bul. 1171.) 5 cents.

Though chiefly a description of commercial methods of making this cheese, food value and composition are discussed briefly and the possibility of making it on the farm is suggested.

CHEESE (Continued)

Neufchatel and cream cheese: Farm manufacture and use. K. J. Matheson and F. R. Cammack, 1918. 35 p. illus. (U. S. Dept. Agr., Farmers' Bul. 960.) 5 cents.

Directions for the making and use of these soft cheeses.

Varieties of cheese: Descriptions and analyses. C. F. Doane and H. W. Lawson. 1918. 80 p. (U. S. Dept. Agr., Bul. 608.) 10 cents.

Eighteen distinct groups of cheese and over 400 varieties are described, and chemical analyses of over one hundred varieties given from various sources.

See also BUTTER.

CHEMICAL COMPOSITION

The chemical composition of American food materials. W. O. Atwater and A. P. Bryant. Revised, 1906. 87 p. illus. (U. S. Dept. Agr., Office Expt. Stas., Bul. 28, Revised, 1906.) 10 cents.

Standard, comprehensive tables of chemical composition of foods.

Composition of food materials. C. F. Langworthy. Revised, 1916. 15 charts, 24 by 18 inches. (U. S. Dept. Agr., Office Expt. Stas., Revised, 1916.) Per set, \$1.00.

Series of colored charts on the following subjects: Milk and milk products; eggs and cheese; meat, fresh and cured; fish, fish products, and oysters; butter and other fat-yielding foods; cereal grains; bread and other cereal foods; sugar and similar foods; roots and succulent vegetables; legumes and corn; fresh and dried fruits; fruit and fruit products; nuts and nut products; functions and uses of food; dietary standards.

Food values and body needs shown graphically. E. A. Winslow. 1923. 36 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1383.) 10 cents.

(Supersedes Dept. Bul. 975. Food Values: How foods meet body needs.)

Diagrams showing how the composition of 50 common foods meets the needs of the body in respect to energy, protein, calcium, phosphorus, and iron.

See also CHEESE. - FLOUR.

CHILDREN

Child care. Part 1. The preschool age. Mrs. M. West. 1918.
88 p. illus. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 30.)
10 cents.

The section on food, covering about 20 pages, is taken chiefly from the bulletins of the U. S. Department of Agriculture but includes some additional general suggestions on the feeding of children of this age.

Diet for the school child. 1919. 14 p. illus. (U. S. Dept. Int., Bur. Educ., Health Educ. 2.) 5 cents.

Discussion of the foods a child should have, with practical suggestions for preparing and serving them.

Food for young children. C. L. Hunt. Revised, 1920. 26 p. illus. (U. S. Dept. Agr., Farmers' Bul. 717, Revised, 1920.) 5 cents.

The foods needed by children between 3 and 10 years of age discussed in a brief, popular way, bills of fare suitable for children, and a few recipes.

The posture of school children in relation to nutrition, physical defects, school grade and physical training. E. B. Sterling. 1922. 6 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 779.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 34, p. 2043-2049.)

Report of a study of about a thousand school children in three elementary schools in Bedford, Indiana.

See also DIETARY SURVEYS. - INFANTS. - LUNCHES. - MALNUTRITION. - MILK. - NUTRITION.

CIDER. See APPLES.

CITRUS FRUITS

By-products from citrus fruits. E. M. Chace. 1922. 13 p. illus. (U. S. Dept. Agr., Dept. Circ. 232.) 5 cents.

Directions for the utilization of bruised, undersized, or oversized oranges, grapefruit, and lemons in such products as bottled grapefruit juice, orange vinegar, candied citrus peel, marmalades, and jellies.

See also PECTIN.

COCOA

The effect of alkali treatment on cocoas. E. Bloomberg. 1918. 20 p. (U. S. Dept. Agr., Bul. 666.) 5 cents.

Summary of data from investigation to determine whether alkali treatment renders cocoa more soluble, and what changes take place in the cocoa as a result.

CORN

Corn and its uses as food. 1923. 26 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1236.) 5 cents.

Brief discussions of the food value of corn and corn products followed by recipes for using green corn, corn meal, hominy, and pop corn.

Corn meal as a food and ways of using it. C. F. Langworthy and C. L. Hunt. Revised, 1919. 23 p. illus. (U. S. Dept. Agr., Farmers' Bul. 565, Revised, 1919.) 5 cents.

Discussion of the composition of corn and corn meal, how it is milled, and suggestions and recipes for cooking it.

Pop corn for the home. C. P. Hartley and J. G. Willier. Revised, 1920. 12 p. illus. (U. S. Dept. Agr., Farmers' Bul. 553, Revised, 1920.) 5 cents.

Directions for growing and harvesting pop corn, and suggestions and recipes for using it.

COURSE OF STUDY

Use and preparation of food. 1919. 270 p. (Fed. Bd. Voc. Educ., Bul. 35; also numbered Home Econ. Ser. 3.) 20 cents.

Outline of short-unit courses in the use and preparation of food for use in classes in home economics, with recipes and practical suggestions.

CREAM

The whipping quality of cream. C. J. Babcock. 1922. 22 p. illus. (U. S. Dept. Agr., Bul. 1075.) 10 cents.

Study of effect of age, temperature, and other factors on the whipping quality of raw, pasteurized, homogenized, and other classes of cream.

See also ICE CREAM. - MILK.

DASHEEN

The dasheen; a southern root crop for home use and market. R. A. Young. 1924. 36 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1396.) 5 cents.

Recipes for preparing the corms and tubers, leaves, and shoots are included.

The digestibility of the dasheen. C. F. Langworthy and A. D. Holmes. 1917. 12 p. (U. S. Dept. Agr., Bul. 612.) 5 cents.

Record of digestion experiments on the dasheen, a starchy vegetable.

DEHYDRATION

Farm and home drying of fruits and vegetables. J. S. Caldwell.
Revised, 1919. 61 p. illus. (U. S. Dept. Agr., Farmers'
Bul. 984, Revised, 1919.) 5 cents.

Principles, methods, and equipment for drying fruits
and vegetables, with specific directions for handling the
various kinds.

A successful community drying plant. C. W. Fugley. 1917. 12 p.
illus. (U. S. Dept. Agr., Farmers' Bul. 916.) 5 cents.

Description of a plant for drying fruits and vegetables
similar to one at Lincoln, Nebraska.

DIET. See CHILDREN. - FOOD. - INFANTS. - MALNUTRITION. - NUTRITION. -
PELLAGRA.

DIETARY SURVEYS

Children of preschool age in Gary, Ind. E. Hughes and L. Roberts.
1922. 175 p. illus. (U. S. Dept. Labor, Children's Bur.,
Bur. Pub. 122.) 20 cents.

Part 2 on the diet of the children is a detailed analysis
of 6015 diet records as regards adequacy and suitability, the
use of certain foods, dietary customs, and the relation of
certain physical conditions to the grades of diet.

Food for farm families. N. W. Atwater. 1921. 14 p. (U. S.
Dept. Agr., Yearbook (1920) Separate 358.) 5 cents. (Also
in U. S. Dept. Agr. Yearbook 1920, p. 471-484.)

Popular article embodying some of the data obtained in
dietary survey made by the Department of Agriculture.

See also ECONOMIC STUDIES.

DIGESTION EXPERIMENTS. See DASHEEN. - FATS. - FISH. - MILLET. - OILS. -
SORGHUM. - STARCHES. - WHEAT.

ECONOMIC STUDIES

Cost of living in the United States. 1924. 466 p. (U. S. Dept.
Labor, Bur. Labor Statis. Bul. 357.) 45 cents.

Data gathered during 1918-19 on the average cost and
quantity of food as well as other classes of goods consumed
by 12,000 white families in 92 industrial centers, together
with tables showing the changes in cost of living up to
December, 1923.

ECONOMIC STUDIES (Continued)

Family living in farm homes. E. L. Kirkpatrick, H. W. Atwater, and I. M. Bailey. 1924. 35 p. (U. S. Dept. Agr., Dept. Bul. 1214.) 5 cents.

Data on the average expenditure for food of 402 farm families for one year and an attempt to establish food cost-consumption units and a household-size index by correlating these cost figures with the dietary factors based on physiological requirements.

Home supplies furnished by the farm. W. C. Funk. 1920. 19 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1082.) 5 cents.

Discussion of the economic importance of the food, fuel, and shelter furnished the family by the farm.

Human food from an acre of staple farm products. M. O. Cooper and W. J. Spillman. 1917. 11 p. (U. S. Dept. Agr., Farmers' Bul. 877.) 5 cents.

An acre-to-acre comparison of the food values of different crops and animal products; data of special value to those interested in the economics of food and food supply.

Monthly labor review. (U. S. Dept. Labor, Bur. Labor Statist.) 15 cents per single copy, \$1.50 per year.

Each number contains current information on the retail prices of food in the United States.

Retail prices: 1913 to December, 1922. 1923. 224 p. illus. (U. S. Dept. Labor, Bur. Labor Statist., Bul. 334.) 25 cents.

Price changes of various articles of food are discussed briefly and in some cases illustrated by curves, and data on the cost and quantities of food consumed per family in various sections of the United States. Information of this sort for other periods since 1890^{is contained} in previous bulletins of the Bureau of Labor Statistics.

A study of food costs in various cities. W. F. Ogburn. 1919. 25 p. (In U. S. Dept. Labor, Bur. Labor Statist., Mo. Labor Rev., vol. 9, no. 2, p. 1-25.) 25 cents.

Conclusions from analysis of food budgets gathered by U. S. Department of Labor in cost-of-living survey in 1918-19.

ECONOMIC STUDIES (Continued)

Tentative quantity and cost budget necessary to maintain a family of five in Washington, D. C., at a level of health and decency. 1919. 75 p. (U. S. Dept. Labor, Bur. Labor Statis.) 10 cents.

The results of a study made by the Bureau of Labor Statistics of the Department of Labor to determine the cost of food and other items necessary to maintain the family of a government employee in Washington, D. C. Cost data were obtained in August, 1919.

See also DIETARY SURVEYS. - FATS. - FISH. - MARKETING. - MEAT. - MILK. - SUGAR. - WHEAT.

EGGS

Commercial preservation of eggs by cold storage. M. K. Jenkins and M. E. Pennington. 1919. 36 p. illus. (U. S. Dept. Agr., Bul. 775.) 10 cents.

Results of an investigation to determine the efficiency of commercial cold storage as a means of preserving eggs. The relative keeping quality of fresh, heated, sound, dirty, and cracked eggs; the relation of the month of storage to preservation; changes in the composition of eggs during cold storage; and the cause of "cold-storage taste" in eggs, were among the points studied.

Eggs and their value as food. C. F. Langworthy. 1917. 30 p. illus. (U. S. Dept. Agr., Bul. 471.) 5 cents.

Data regarding the nature and uses of eggs in the diet, and effects of methods of handling, storing, and marketing upon the value of eggs in the household.

How to candle eggs. M. E. Pennington, M. K. Jenkins, and H. M. P. Betts. 1918. 20 p. illus. (U. S. Dept. Agr., Bul. 565.) 40 cents.

Clear, concise directions for candling eggs, with colored plates showing how various kinds of eggs look before the candle and out of the shell; of interest to consumer as well as producer.

Marketing eggs. R. R. Slocum. 1924. 29 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1378.) 5 cents.

Though primarily a discussion from the standpoint of production, the sections on factors affecting quality, candling, and grading are equally valuable to the consumer.

EGGS (Continued)

Preserving eggs. J. W. Kinghorne. 1920. 8 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1109.) 5 cents.

Directions for preserving eggs for home use in water glass and lime solution.

FATS

Digestibility of certain miscellaneous animal fats. A. D. Holmes. 1919. 27 p. (U. S. Dept. Agr., Bul. 613.) 5 cents.

Record of experiments on the digestibility of goat's butter, kid fat, hard-palate fat, horse fat, oleo oil, oleo stearin, ox-marrow fat, ox-tail fat, and turtle fat.

Digestibility of some animal fats. C. F. Langworthy and A. D. Holmes. 1915. 23 p. (U. S. Dept. Agr., Bul. 310.) 5 cents.

Record of studies of the digestibility and melting point of lard, beef fat, mutton fat, and butter.

Digestibility of some vegetable fats. C. F. Langworthy and A. D. Holmes. 1917. 20 p. (U. S. Dept. Agr., Bul. 505.) 5 cents.

Record of studies of the digestibility of olive oil, cottonseed oil, peanut oil, coconut oil, sesame oil, and cocoa butter.

Fats and their economical use in the home. A. D. Holmes and H. L. Lang. 1916. 27 p. illus. (U. S. Dept. Agr., Bul. 469.) 5 cents.

Data regarding the character, selection, and use of edible fats in the home, including such topics as savory fats and softening hard fats to make them more satisfactory for shortening purposes.

The production and conservation of fats and oils in the United States. H. S. Bailey and B. E. Reuter. 1919. 48 p. (U. S. Dept. Agr., Bul. 769.) 10 cents.

The production and conservation of fats and oils in the United States. Supplement. H. S. Bailey and B. E. Reuter. 1919. 7 p. 5 cents.

Description of general processes used in production of fats and oils in this country, with suggestions for increasing the supply. The supplement gives later statistics on the production, importation, and exportation of fats and oils in the United States.

FATS (Continued)

Studies on the digestibility of some animal fats. C. F. Langworth, and A. D. Holmes. 1917. 20 p. (U. S. Dept. Agr., Bul. 507.) 5 cents.

Record of experiments on the digestibility of the fat of chickens, geese, brisket, cream, eggs, and fish.

See also OILS.

FIRELESS COOKERS

Homemade fireless cookers and their use. Revised, 1919. 16 p. illus. (U. S. Dept. Agr., Farmers' Bul. 771, Revised, 1919.) 5 cents.

Discussion of the principle of the fireless cooker, its advantages and limitations, and suggestions for its use, including a few recipes.

FISH

The bowfin: An old-fashioned fish with a new-found use. R. E. Coker. Revised, 1918. 7 p. illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 26, Revised, 1918.) 5 cents.

Directions for cleaning and smoking bowfin, and recipes for cooking the smoked fish.

Canned salmon: Pink and chum. 1921. 7 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 48.) 5 cents.

Brief discussion of the salmon canning industry, the life history of the Pacific Coast salmon, and the food value of canned salmon, with forty-four recipes.

The carp: A valuable food resource. H. F. Taylor. 1917. 7 p. illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 31.) 5 cents.

Discussion of food value of carp, with recipes for cooking.

Caviar: What it is and how to prepare it. L. Radcliffe. 1916. 8 p. illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 20.) 5 cents.

Discussion of preparation of caviar from the roe of the sturgeon and certain other fish.

The commercial freezing and storing of fish. E. D. Clark and L. H. Almy. 1918. 10 p. illus. (U. S. Dept. Agr., Bul. 635.) 5 cents.

Discussion of commercial methods of freezing and storing fish with section on food value of frozen fish.

FISH (Continued)

Experiments on the digestibility of fish. A. D. Holmes. 1918.
15 p. (U. S. Dept. Agr., Bul. 649.) 5 cents.

Record of studies of digestibility of Boston mackerel,
butterfish, grayfish, and salmon.

Fish roe and buckroe. L. Radcliffe. 1918. 11 p. (U. S. Dept.
Com., Bur. Fisheries, Econ. Circ. 36.) 5 cents.

Brief discussion of food value of fish roe, with
suggestions and recipes for using it.

The haddock: One of the best salt-water fishes. H. F. Moore.
1920. 3 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ.
47.) 5 cents.

Brief history of the fishing industry and food value
of the haddock, with thirty-one recipes.

The Maine sardine industry. F. C. Weber, H. W. Houghton, and
J. B. Wilson. 1921. 127 p. illus. (U. S. Dept. Agr.,
Bul. 908.) 50 cents.

Report of extensive investigation giving description of
methods and materials used, with discussion of the food value
of canned sardines.

Possibilities of food from fish. H. F. Taylor. 1917. 4 p.
(U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 30.) 5 cents.

Popular discussion of the extent of American fisheries,
with suggestions for conservation and elimination of waste.

... Report ... on canned foods: Canned salmon. 1919. 83 p.
(Fed. Trade Commission.) 10 cents.

Concise history of the salmon canning industry and
summary of data concerning the production and consumption
of canned salmon.

The sable fish, alias black cod. H. F. Moore. 1917. 6 p. illus.
(U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 23.) 5 cents.

Description of sablefish, with recipes for cooking.

Whales and porpoises as food. L. Radcliffe. 1918. 10 p.
(U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 38.) 5 cents.

Suggestions and recipes for the use of whale meat.

FISH (Continued)

The whiting: A good fish not adequately utilized. H. F. Moore. 1917. 4 p. illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 32.) 5 cents.

Suggestions and recipes for the use of whiting.

FLOUR

The chemical analysis of wheat-flour substitutes and of the breads made therefrom. J. A. LeClerc and H. L. Wessling. 1918. 12 p. illus. (U. S. Dept. Agr., Bul. 701.) 5 cents.

Data from experiments on a variety of starchy materials used in bread making.

See also WHEAT.

FOOD SELECTION

Food selection and meal planning. C. L. Hunt. 1921. 8 charts, 18 by 23 inches. (U. S. Dept. Agr., States Relat. Serv.) Per set, 50 cents.

Series of black and white charts on the following subjects:
1. A week's supply of food for an average family. 2. A week's supply of vegetables and fruits for an average family. 3. A week's supply of milk, meat, and similar foods for an average family. 4. A week's supply of cereal foods for an average family. 5. A week's supply of sugar and other sweets for an average family. 6. A week's supply of fat and fat foods for an average family. 7. Counting the cost of a week's food supply. 8. Figures for estimating food supplies for individuals and for families differing from the average.

Good proportions in the diet. C. L. Hunt. 1923. 24 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1313.) 5 cents.

(Supersedes Farmers' Bul. 1228: A week's food for an average family.)

Principles of food selection from the standpoint of adequacy, wholesomeness, attractiveness, and cost, for the "average" family consisting of father, mother, and three children. Reproductions of the food selection and meal planning charts illustrate the text.

How to select foods. I. What the body needs. C. L. Hunt and H. W. Atwater. Revised, 1921. 15 p. illus. (U. S. Dept. Agr., Farmers' Bul. 808, Revised, 1921.) 5 cents.

How to select foods. II. Cereal foods. C. L. Hunt and H. W. Atwater. 1917. 23 p. illus. (U. S. Dept. Agr., Farmers' Bul. 817.) 5 cents.

FOOD SELECTION (Continued)

How to select foods. III. Foods rich in protein. C. L. Hunt and H. W. Atwater. 1917. 19 p. illus. (U. S. Dept. Agr., Farmers' Bul. 824.) 5 cents.

Series of bulletins telling in simple language what foods the body needs to keep it in working order and to provide it with fuel for muscular work, and showing how the different groups of food materials meet these needs.

100-calorie portions of a few familiar foods. [1923.] 1 chart, 18 by 24 inches. (U. S. Dept. Agr., Bur. Home Econ.) 10 cents.

Pen and ink drawings of 100-calorie portions of 20 food materials, intended as a guide in food selection and meal planning.

FRUIT

Homemade fruit butters. C. P. Close. Revised, 1920. 8 p. illus. (U. S. Dept. Agr., Farmers' Bul. 900, Revised, 1920.) 5 cents.

Suggestions for making 12 kinds of fruit butters.

See also APPLES. - CANNING. - CITRUS FRUITS. - DEHYDRATION. - GRAPES. - JUJUBE. - PECTIN. - PERSIMMONS. - VEGETABLES.

GELATIN

Sources, preparation, and properties of some algal gelatins.

I. A. Field. 1921. 7 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 51.) 5 cents.

Commercial uses of Irish moss and some of the other seaweeds growing along our coasts. The gelatin extracted from Irish moss especially has long been used in making blancmange and other dishes.

GRAPES

Home uses for muscadine grapes. C. Dearing. 1917. 23 p. illus. (U. S. Dept. Agr., Farmers' Bul. 859.) 5 cents.

Suggestions and recipes for the use of muscadine grapes based on investigations conducted at the branch experiment station of the North Carolina Department of Agriculture.

Muscadine grape paste. C. Dearing. 1919. 15 p. (U. S. Dept. Agr., Farmers' Bul. 1033.) 5 cents.

Directions for extracting the pulp and for sweetening, cooking, drying, and storing muscadine grape paste for home use or for sale.

GRAPES (Continued)

Muscadine grape sirup. C. Dearing. 1916. 11 p. illus.
(U. S. Dept. Agr., Farmers' Bul. 758.) 5 cents.

Directions for making muscadine grape sirup in the home,
and thus saving fruit often wasted because of unfavorable
marketing conditions.

Unfermented grape juice: How to make it in the home. C. Dearing.
1919. 32 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1075.)
5 cents.

Directions for the home preparation of unfermented juice
for family use or for local sale.

HONEY

Honey and its uses in the home. C. L. Hunt and E. W. Atwater.
1915. 26 p. (U. S. Dept. Agr., Farmers' Bul. 653.) 5 cents.

Discussion of the nature and food value of honey, with
suggestions and recipes for its use.

ICE CREAM

Effect of composition on the palatability of ice cream. O. E.
Williams and G. R. Campbell. 1923. 8 p. illus. (U. S.
Dept. Agr., Dept. Bul. 1161.) 5 cents.

Report of experiments to determine the influence of fat
content, sugar, and other factors.

ILLUSTRATIVE MATERIAL. See FOOD SELECTION. - MILK.

INFANTS

Breast feeding. 1921. 13 p. (U. S. Dept. Labor, Children's
Bur., Care of Children Ser. 5; also numbered Bur. Pub. 83.)
5 cents.

Maternal nursing as a problem of economic, educational,
and medical importance.

Infant care. Revised, 1922. 118 p. illus. (U. S. Dept. Labor,
Children's Bur., Care of Children Ser. 2; also numbered Bur.
Pub. 8, Revised, 1922.) 10 cents.

Directions for feeding infants from birth to two years
of age prepared in consultation with leading pediatricists.

See also MALNUTRITION. - MILK. - NUTRITION.

JELLY MAKING. See CITRUS FRUITS. - PECTIN.

JUJUBE

The Chinese jujube. C. C. Thomas and C. G. Church. 1924. 31 p. illus. (U. S. Dept. Agr., Dept. Bul. 1215.) 10 cents.

Includes discussion of food value and ways of using this fruit, which may be grown in the drier sections of the South and Southwest.

LAMB

Farm slaughtering and use of lamb and mutton. C. G. Potts. 1920. 32 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1172.) 5 cents.

Methods employed in slaughtering the animal, cutting up the carcass, and curing the flesh, also recipes for cooking the meat.

Lamb and mutton and their use in the diet. 1923. 13 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1324.) 5 cents.

Brief discussion of these meats particularly as produced on the farm, methods for temporary preservation, and directions and recipes for cooking.

LUNCHEES

The lunch hour at school. K. A. Fisher. 1920. 62 p. illus. (U. S. Dept. Int., Bur. Educ., Health Educ. 7.) 5 cents.

Summary of data gathered from a survey of school lunches in both rural and city schools in various parts of the country, with practical suggestions for the organization and equipment of school lunch rooms, a few sample menus and selected recipes, and a list of references.

School lunches. C. L. Hunt. Revised, 1922. 25 p. illus. (U. S. Dept. Agr., Farmers' Bul. 712, Revised, 1922.) 5 cents.

The noon meal for school children discussed from the standpoint of supplying the proper kind and amount of food and of preparing and serving it. A few recipes included.

See also CHILDREN. - MALNUTRITION.

MALNUTRITION

The campaign against malnutrition. 1923. 37 p. (U. S. Treas. Dept., Public Health Serv., Public Health Bul. 134.) 5 cents.

Report of Advisory Committee on Foods and Nutrition of National Child Health Council in cooperation with the U. S. Public Health Service.

MALNUTRITION (Continued)

Malnutrition and school feeding. J. C. Gebhart. 1921. 39 p. illus. (U. S. Dept. Int., Bur. Educ., Bul., 1921, no. 37.) 5 cents.

Brief discussion of methods of diagnosing malnutrition, estimates of its prevalence, followed by more detailed summary of measures being taken in the United States and in some European countries to correct malnutrition by school feeding.

What is malnutrition? L. Roberts. 1919. 20 p. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 59.) 5 cents.

Discussion of the signs and symptoms of malnutrition, causes, effects, and treatment.

See also CHILDREN. - NUTRITION.

MAPLE SIRUP AND SUGAR

Production of maple sirup and sugar. A. H. Bryan, W. F. Hubbard, and S. F. Sherwood. [1923.] 34 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1366.) 5 cents.

(Supersedes Farmers' Bul. 516, by the same title.)

Directions for collecting and handling the sap, making maple sirup and sugar, handling and storing the products.

MARKETING

Cooperative marketing. O. B. Jesness. 1920. 27 p. (U. S. Dept. Agr., Farmers' Bul. 1144.) 5 cents.

Although primarily a discussion of cooperative marketing organizations among farmers, the principles of cooperation are set forth in such a way that this bulletin is equally valuable to groups of consumers interested in starting cooperative enterprises.

Parcel post business methods. C. C. Hawbaker and J. W. Law. 1918. 20 p. (U. S. Dept. Agr., Farmers' Bul. 922.) 5 cents.

Suggestions for both shippers and customers.

Self-service in the retailing of food products. F. E. Chafee and McF. Kerbey. 1922. 52 p. illus. (U. S. Dept. Agr., Bul. 1044.) 10 cents.

Results of a study of the principles of self-service showing the advantages and disadvantages of this method for the retail distribution of foodstuffs.

MARKETING (Continued)

Standard baskets for fruits and vegetables. F. P. Downing and H. A. Spillman. 1924. 18 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1434.) 5 cents.

(Supersedes Farmers' Bul. 1196: Standard containers for fruits and vegetables.)

Existing Federal standards, sales by measure versus sales by weight, and other important points about the standardization of containers for marketing fresh fruits and vegetables discussed as they affect producer and consumer.

Weight variation of package foods. H. Runkel. 1920. 20 p. (U. S. Dept. Agr., Bul. 897.) 5 cents.

Results of a study of methods of "packaging" foods and application of experimental work to correct present errors.

See also BUTTER. - EGGS. - POULTRY.

MEAT

Commercial cuts of meat. W. C. Davis. 1924. 9 p. illus. (U. S. Dept. Agr., Dept. Circ. 300.) 5 cents.

The charts for beef, veal, lamb, and fresh pork show both wholesale and retail cuts.

Economical use of meat in the home. C. F. Langworthy and C. L. Hunt. 1910. 29 p. (U. S. Dept. Agr., Farmers' Bul. 391.) 5 cents.

Discussion of the value of meat as food, with suggestions and recipes for utilizing the tougher cuts, fat, and trimmings, and extending the flavor of meat by combining with other materials.

Food animals and meat consumption in the United States. J. Roberts. Revised, 1924. 21 p. illus. (U. S. Dept. Agr., Dept. Circ. 241, Revised, 1924.) 5 cents.

Statistics and brief discussion of such questions as the trend of population and livestock production in the United States from 1850 to 1924 and per capita consumption of meat in various countries as based on export and import estimates.

The meat-inspection service of the United States Department of Agriculture. G. Ditewig. 1917. 23 p. illus. (U. S. Dept. Agr., Yearbook (1916) Separate 714.) 15 cents. (Also in U. S. Dept. Agr. Yearbook 1916, p. 77-98.)

MEAT (Continued)

How the Federal meat-inspection service is organized and carried on so that the rights and health of the consumers of meat and meat food products may be protected to the fullest extent possible under the laws.

- ... Meat-packing industry. 1918-1920. 6 parts, illus. (Fed. Trade Commission Rept.) Summary and Part 1, 50 cents; Part 2, 20 cents; Part 3, 35 cents; Part 4, 40 cents; Part 5, 10 cents; Part 6, 20 cents.

Facts gathered by order of the President of the United States concerning the extent of the activities and the business methods employed by the corporations engaged in this industry. Part 1 discusses the extent and growth of power of the five packers in meat and other industries; Part 2, evidence of combination among packers; Part 3, methods of the five packers in controlling the meat-packing industry; Part 4, the five large packers in produce and grocery foods; Part 5, profits of the packers; Part 6, cost of growing beef animals; cost of fattening cattle, cost of marketing livestock.

See also BEEF. - LAMB. - MUSKRAT. - PORK. - RABBIT. - VITAMINS.

METABOLISM

The basal metabolism of infants fed on dry milk powder. F. B. Talbot and M. E. Moriarty. 1922. 10 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 724.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 3, p. 116-123.)

Report of study of 13 normal babies given milk powder prepared by two formulas.

Effect of high temperatures on basal metabolism. W. J. McConnell, C. P. Yagloglou, and W. B. Fulton. 1924. 14 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 977.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 49, p. 3075-3088.)

Summary of results of experiments conducted by the U. S. Public Health Service and the U. S. Bureau of Mines cooperating with the American Society of Heating and Ventilating Engineers for the purpose of establishing direct correlation between factors pertaining to metabolism and external temperature conditions.

See also CALORIMETER.

MILK

Antineuritic vitamin in skim milk powder. J. M. Johnson and C. W. Hooper. 1921. 8 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 689.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 36, no. 34, p. 2037-2043.)

Data on experiments with pigeons to determine the amount of skim milk powder necessary to prevent polyneuritis.

The comparative antiscorbutic values of milk. J. M. Johnson and C. W. Hooper. 1922. 33 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 743.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 17, p. 989-1021.)

Report of feeding experiments on laboratory animals with raw and pasteurized fresh milk from cows fed in different ways, and with dried milk powders restored to fluid condition.

Dried milk powder in infant feeding. T. Clark and S. D. Collins. 1922. 20 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 789.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 40, p. 2415-2433.)

Report of a feeding experiment made in Boston on 241 infants by the Public Health Service in cooperation with local agencies to determine the safety, usefulness, and comparative value of dried milk powder.

Educational milk-for-health campaigns. J. M. Hoover. 1923. 36 p. illus. (U. S. Dept. Agr., Dept. Circ. 250.) 10 cents.

Detailed suggestions for organizing milk campaigns for the purpose of reducing undernourishment especially among children.

Fermented milks. L. A. Rogers. 1916. 31 p. illus. (U. S. Dept. Agr., Bul. 319.) 5 cents.

Therapeutic value of buttermilk, kefir, kumiss, yogurt, with directions for making; also a bibliography of the more important papers on fermented milks.

The growth-promoting properties of milk and dried-milk preparations. J. M. Johnson. 1921. 16 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 690.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 36, no. 34, p. 2044-2057.)

Data on feeding experiments on rats to compare raw and pasteurized cow's milk with that obtained by addition of the required amount of water and butterfat to skim milk powder, so-called "reconstructed" milk.

MILK (Continued)

Milk and its uses in the home. 1923. 19 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1359.) 5 cents.

(Supersedes Farmers' Bul. 1207, by the same title.)

Composition and food value of milk, home methods of pasteurization, and suggestions for care and use in cooking.

... Milk and milk products. 1921. 234 p. (Fed. Trade Commission Rept.) 25 cents.

Economic information on the milk and milk-products industries during the war and on certain activities of the Food Administration in this connection.

Milk and our school children. B. C. Reaney. 1922. 31 p. illus. (U. S. Dept. Int., Bur. Educ., Health Educ. 11.) 5 cents.

Suggestions for teaching children the food value of milk and inducing them to use it in abundance.

Milk: The indispensable food for children. D. R. Mendenhall. 1918. 32 p. (U. S. Dept. Labor, Children's Bur., Care of Children Ser. 4; also numbered Bur. Pub. 35.) 5 cents.

Discussion of value of various kinds of milk as food for children.

Posters prepared by school children in milk-for-health programs. J. M. Hoover. 1924. 8 p. illus. (U. S. Dept. Agr., Misc. Circ. 21.) 5 cents.

Reproductions of some of the prize-winning posters with brief suggestions about the designing, judging, and subject matter for such posters.

See also METABOLISM. - PELLAGRA.

MILLET

Experiments in the determination of the digestibility of millets. C. F. Langworthy and A. D. Holmes. 1917. 11 p. (U. S. Dept. Agr., Bul. 525.) 5 cents.

Report of digestion experiments conducted with a view to extending the use of these grains in this country.

MUSHROOMS

Mushrooms and other common fungi. F. W. Patterson and V. K. Charles. 1915. 64 p. illus. (U. S. Dept. Agr., Bul. 175.) 30 cents.

Descriptions for the use of the amateur collector in distinguishing poisonous and edible species, with excellent illustrations, glossary, and 29 recipes for cooking mushrooms.

Some common edible and poisonous mushrooms. F. W. Patterson and V. K. Charles. 1917. 24 p. illus. (U. S. Dept. Agr., Farmers' Bul. 796.) 5 cents.

Description of the common kinds of mushrooms with recipes for cooking them.

MUSKRAT

The muskrat as a fur bearer, with notes on its use as food. D. E. Lantz. 1917. 23 p. illus. (U. S. Dept. Agr., Farmers' Bul. 869.) 5 cents.

Chiefly a discussion of the economic importance of the muskrat with brief statement of its use as food and three recipes for cooking.

MUSSELS

Sea mussels: What they are and how to cook them. 1914. 5 p. illus. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 12.) 5 cents.

Brief description of sea mussels with suggestions and 18 recipes for cooking them.

MUTTON. See LAMB. - MEAT.

NUTRITION

Indices of nutrition. T. Clark, E. Sydenstricker, S. D. Collins. 1923. 35 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 842.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 23, p. 1239-1270.)

"Application of certain standards of nutrition to 506 native white children without physical defects and with 'good' or 'excellent' nutrition as judged from clinical evidence."

The new Baldwin-Wood weight-height-age tables as an index of nutrition. T. Clark, E. Sydenstricker, and S. D. Collins. 1924. 8 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 907.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 11, p. 518-525.)

NUTRITION (Continued)

"The application of the Baldwin-Wood standard of nutrition to 506 native white children without physical defects and with 'good' or 'excellent' nutrition as judged from clinical evidence."

The nutrition and care of children in a mountain county of Kentucky. L. Roberts. 1922. 41 p. illus. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 110.) 10 cents.

Report of nutrition survey dealing with home conditions, diet, and such other items as sleep, fresh air, care of teeth, and the like.

Nutrition and education. E. B. Sterling. 1922. 10 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 798.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 45, p. 2798-2808.)

Report of a height-weight survey of school children in a small city in the Middle West.

Nutrition in childhood. T. Clark. 1922. 10 p. (U. S. Treas. Dept., Public Health Repts., Reprint 654.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 36, no. 17, p. 923-930.)

Symptoms of malnutrition discussed briefly and suggestions given for children's diet.

Nutrition work for preschool children. A. K. Hanna. 1924. 25 p. (U. S. Dept. Labor, Children's Bur., Bur. Pub. 138.) 5 cents.

"Report based on a field study of the method of conducting nutrition work for preschool children in 9 urban and 3 rural communities in which some definite organized work in this field has been done."

A plea for more attention to the nutrition of the school child. T. Clark. 1924. 9 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 951.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 35, p. 2199-2208.)

Address delivered before Department of Child Hygiene of the National Education Association showing how the health and development of school children can be improved by practical application of the results of nutrition investigations.

Weight and height as an index of nutrition. T. Clark, E. Sydenstricker, and S. D. Collins. 1923. 22 p. illus. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 809.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 2, p. 39-58.)

Report of measurements of nearly ten thousand children.

See also CHILDREN. - FOOD SELECTION. - MALNUTRITION. - VITAMINS.

OILS

Digestibility of cod-liver, Java-almond, tea-seed, and watermelon-seed oils, deer fat, and some blended hydrogenated fats.

H. J. Deuel, jr., and A. D. Holmes. 1922. 15 p. (U. S. Dept. Agr., Bul. 1033.) 5 cents.

Report of experiments giving the coefficients of digestibility of these oils and fats with men as subjects.

Digestibility of some by-products oils. A. D. Holmes. 1919. 16 p. (U. S. Dept. Agr., Bul. 781.) 5 cents.

Studies of the digestibility of apricot-kernel oil, cherry-kernel oil, melon-seed oil, peach-kernel oil, pumpkin-seed oil, and tomato-seed oil.

Digestibility of some seed oils. A. D. Holmes. 1918. 20 p. (U. S. Dept. Agr., Bul. 687.) 5 cents.

Studies of digestibility of the oil of corn, soy beans, sunflower seed, mustard seed, rapeseed, charlock.

Studies on the digestibility of some nut oils. A. D. Holmes. 1918. 19 p. (U. S. Dept. Agr., Bul. 630.) 5 cents.

Data from studies of the oil of almonds, black walnuts, Brazil nuts, butternuts, English walnuts, hickory nuts, and pecans.

See also FATS.

OYSTERS

Oysters: A little of their history and how to cook them. H. F. Moore. Revised, 1918. 16 p. (U. S. Dept. Com., Bur. Fisheries, Econ. Circ. 18, Revised, 1918.) 5 cents.

Brief discussion of where and how oysters grow and 100 recipes for serving them.

PEANUTS

The manufacture and use of peanut butter. H. C. Thompson. 1920. 16 p. illus. (U. S. Dept. Agr., Dept. Circ. 128.) 5 cents.

Commercial and home methods of making peanut butter, with recipes for its use in cookery.

The peanut, a great American food. H. S. Bailey and J. A. LeClerc. 1918. 15 p. illus. (U. S. Dept. Agr., Yearbook (1917) Separate 746.) 5 cents. (Also in U. S. Dept. Agr. Yearbook 1917, p. 289-301.)

PEANUTS (Continued)

Amount and types of peanuts grown in the United States, with recipes and suggestions for use.

See also FATS.

PECTIN

Homemade apple and citrus pectin extracts and their use in jelly making. M. C. Denton, R. Johnston, and F. W. Yeatman. Revised, 1923. 11 p. (U. S. Dept. Agr., Dept. Circ. 254, Revised, 1923.) 5 cents.

Directions for making pectin extracts and recipes for their use in making jellies from such fruits as cherries, peaches, pineapple, rhubarb, strawberries, and others naturally deficient in pectin. A score card for jelly is included.

See also CITRUS FRUITS.

PELLAGRA

Pellagra in relation to milk supply in the household. G. A. Wheeler. 1924. 4 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 950.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 35, p. 2197-2199.)

Report of observations on two cases of pellagra in South Carolina.

Pellagra: Its nature and prevention. J. Goldberger. Revised, 1921. 10 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 461.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 32, no. 14, p. 481-488, Revised, 1921.)

Effect of diet as a cause and as a remedy for pellagra is pointed out, and a "sample of a pellagra-preventing bill-of-fare" is included.

Pellagra prevention by diet among institutional inmates. J. Goldberger, C. H. Waring, and W. F. Tanner. 1923. 10 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 874.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 38, no. 41, p. 2361-2368.)

Brief report of a three years' study of pellagra showing that it is not a communicable disease and may be completely prevented by diet.

PELLAGRA (Continued)

A study of the treatment and prevention of pellagra. J. Goldberger and W. F. Tanner. 1924. 21 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 895.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 3, p. 87-107.)

"Experiments showing the value of fresh meat and of milk, the therapeutic failure of gelatin, and the preventive failure of butter and of cod-liver oil."

PERSIMMONS

The native persimmon. W. F. Fletcher. 1915. 28 p. illus. (U. S. Dept. Agr., Farmers' Bul. 685.) 5 cents.

Discussion of production, preparation, and uses of native persimmons, with a few recipes.

PICKLES

Making fermented pickles. E. LeFevre. 1924. 17 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1438.) 5 cents.

(Supersedes Farmers' Bul. 1159: Fermented pickles.)

Brief discussion of principles involved, detailed directions for making salt, sour, sweet, dill, and mixed cucumber pickles and sauerkraut, and brief suggestions for preserving some other vegetables by the use of salt.

PORK

Pork on the farm. Killing, curing, and canning. F. G. Ashbrook and G. A. Anthony. 1921. 38 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1186.) 10 cents.

Directions for converting the farm-grown hog into appetizing, nutritious food available for use in fresh, cured, or canned state.

POTATOES

Methods of manufacturing potato chips. M. C. Vosbury. 1922. 20 p. illus. (U. S. Dept. Agr., Bul. 1055.) 5 cents.

Report of experiments designed to test the culinary value of seedling tubers developed by the Department.

Potatoes, sweet potatoes, and other starchy roots as food. C. F. Langworthy. 1917. 29 p. illus. (U. S. Dept. Agr., Bul. 468.) 5 cents.

Summary of experimental data regarding the nature and uses of potatoes and other starchy roots as food.

See also CANNING. - VEGETABLES.

POULTRY

The food value and uses of poultry. H. W. Atwater. 1916.
29 p. (U. S. Dept. Agr., Bul. 467.) 5 cents.

Summary of experimental data on food value of poultry and its uses in the home, together with information on the handling and care of poultry to aid in choosing it for the home table.

Marketing poultry. R. R. Slocum. 1924. 30 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1377.) 5 cents.

Includes discussion of classes and grades of dressed poultry and of methods of handling of value to consumer as well as producer.

QUANTITY COOKERY

Extracts from manual for army cooks. 1917. 116 p. illus. (U. S. War Dept., Off. Quartermaster Gen., Doc. 564A.) 15 cents.

See manual for army cooks listed below.

Manual for army cooks. 1916. 270 p. illus. (U. S. War Dept., Off. Quartermaster Gen., Doc. 564.) Fabrikoid binding, 50 cents.

Recipes and other data on large quantity cooking useful in planning menus for groups of men engaged in various industries.

RABBIT

Rabbit raising. N. Dearborn. 1920. 35 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1090.) 5 cents.

Methods of raising rabbits, suggestions for selling them, and recipes for cooking.

RICE

Rice as food. 1921. 22 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1195.) 5 cents.

Discussion of food value of rice, with recipes and suggestions for its use.

SEA FOOD. See FISH. - MUSSELS. - OYSTERS. - SHRIMP. - TURTLES.

SHRIMP

Shrimp: Handling, transportation, and uses. E. D. Clark and L. McNaughton. 1917. 8 p. illus. (U. S. Dept. Agr., Bul. 538.) 5 cents.

Methods of catching and handling shrimp for market, including brief discussion of food value.

SIRUP

An improved method of making sugar-beet sirup. C. O. Townsend and S. F. Sherwood. 1921. 16 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1241.) 5 cents.

How to grow sugar beets in the garden and make from them a pleasant-flavored table sirup.

Sorgo-sirup manufacture. A. H. Bryan and S. F. Sherwood. 1924. 29 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1389.) 5 cents.

(Supersedes Farmers' Bul. 477: Sorghum sirup manufacture.)

In addition to information regarding planting, cultivating, and harvesting sorgo, directions are given for manufacturing the sirup in small plants.

See also GRAPES. - MAPLE SIRUP AND SUGAR.

SORGHUM

Studies on the digestibility of the grain sorghums. C. F. Langworthy and A. D. Holmes. 1916. 31 p. (U. S. Dept. Agr., Bul. 470.) 5 cents.

Summary of experimental work on digestibility of sorghum served as bread and as mushes.

See also SIRUP

STARCHES

Digestibility of raw starches and carbohydrates. C. F. Langworthy and A. T. Merrill. 1924. 16 p. (U. S. Dept. Agr., Dept. Bul. 1213.) 5 cents.

Report of experiments with women subjects to test the digestibility of raw corn, wheat, rice, and potato starches, and the carbohydrates of raw patent flour, graham flour, farina, white corn meal, and waxy maize meal.

SUGAR

Sugar. E. W. Brandes, C. O. Townsend, P. A. Yoder, et al. 1924. 98 p. illus. (U. S. Dept. Agr., Yearbook (1923) Separate 893.) 20 cents. (Also in U. S. Dept. Agr. Yearbook 1923, p. 151-228.)

History, development, and present status of agricultural aspects of sugar production from cane, beets, maple trees, and other sources in the United States, prefaced by a brief discussion of the food value of sugar and its place in the diet.

... Sugar supply and prices. 1920. 205 p. illus. (Fed. Trade Commission Rept.) 25 cents.

Information gathered at the request of Congress concerning the production and distribution of sugar during 1919 and 1920.

See also MAPLE SIRUP AND SUGAR. - SIRUP.

SWEET POTATOES. See CANNING. - POTATOES.

TAROS

Taros and yautias; promising new food plants for the South. R. A. Young. 1924. 24 p. illus. (U. S. Dept. Agr., Dept. Bul. 1247.) 15 cents.

Suggestions for cooking these starchy roots and tubers are included.

See also DASHEEN.

TURNIPS.

Turnips, beets, and other succulent roots, and their use as food. C. F. Langworthy. 1917. 19 p. illus. (U. S. Dept. Agr., Bul. 503.) 5 cents.

Summary of data on nature, uses, and food value of succulent roots.

TURTLES

Fresh-water turtles: A source of meat supply. H. W. Clark and J. B. Southall. 1919. 20 p. illus. (U. S. Dept. Com., Bur. Fisheries, Doc. 889.) 10 cents. (Also in U. S. Dept. Com., Bur. Fisheries, Rept. 1919, Appendix 7.)

Information on the preparation of turtles for the table is included in addition to descriptions of the common edible species.

VEGETABLES

Home storage of vegetables. J. H. Beattie. 1917. 22 p. illus.
(U. S. Dept. Agr., Farmers' Bul. 879.) 5 cents.

Description of the types of storage with the best methods
for use with the different vegetables.

Preservation of vegetables by fermentation and salting. L. A.
Round and H. L. Lang. 1917. 15 p. illus. (U. S. Dept.
Agr., Farmers' Bul. 881.) 5 cents.

Directions for preserving vegetables by fermenting and
salting, with suggestions and recipes for preparing the
products for the table.

See also CANNING. - CHAYOTE. - DASHEEN. - DEHYDRATION. - MUSHROOMS. -
PICKLES. - POTATOES. - TAROS. - TURNIPS.

VINEGAR

Making vinegar in the home and on the farm. E. LeFevre. 1924.
29 p. illus. (U. S. Dept. Agr., Farmers' Bul. 1424.) 5 cents.

Discussion of the principles and methods of making vinegar
from apples, peaches, grapes, oranges, and other fruits, as well
as from honey, maple products, and molasses.

VITAMINS

Improved method for the preparation of vitamine-activated fuller's
earth. A. Seidell. 1922. 2 p. (U. S. Treas. Dept., Public
Health Serv., Public Health Repts., Reprint 738.) 5 cents.
(Also in U. S. Treas. Dept., Public Health Repts., vol. 37,
no. 14, p. 801-803.)

A shorter and simpler method for preparing the material
used in attempts to isolate the antineuritic vitamin from
brewer's yeast.

A physiological test for the activity of vitamine preparations.
A. Seidell. 1922. 5 p. (U. S. Treas. Dept., Public Health
Serv., Public Health Repts., Reprint 762.) 5 cents. (Also
in U. S. Treas. Dept., Public Health Repts., vol. 37, no. 25,
p. 1519-1523.)

A method developed particularly for controlling the
fractionation steps in attempts to isolate vitamin from
brewer's yeast.

Preliminary note on a stable silver vitamine compound obtained from
brewer's yeast. A. Seidell. 1921. 7 p. illus. (U. S. Treas.
Dept., Public Health Serv., Public Health Repts., Reprint 648.)
5 cents. (Also in U. S. Treas. Dept., Public Health Repts.,
vol. 36, no. 13, p. 665-670.)

Data on an attempt to isolate a pure, stable antineuritic
compound.

VITAMINS (Continued)

The preparation of a crystalline picrate having the antineuritic properties of vitamin B. A. Seidell. 1924. 6 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 902.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 39, no. 7, p. 294-299.)

Results of further experiments to determine the chemical nature of vitamins.

Vitamin B in the edible tissues of the ox, sheep, and hog. R. Hoagland. 1923. 48 p. illus. (U. S. Dept. Agr., Dept. Bul. 1138.) 10 cents.

Report of investigations to determine the vitamin B content of the voluntary muscle and the edible organs of three meat animals.

Vitamines and nutritional diseases. A. Seidell. 1916. 8 p. (U. S. Treas. Dept., Public Health Serv., Public Health Repts., Reprint 325.) 5 cents. (Also in U. S. Treas. Dept., Public Health Repts., vol. 31, no. 7, p. 364-370.)

Results of feeding experiments chiefly with brewer's yeast on pigeons.

See also MILK. - NUTRITION.

WATER

Bacteria in commercial bottled waters. M. M. Obst. 1916. 14 p. (U. S. Dept. Agr., Bul. 369.) 5 cents.

Significance of bacteria in potable water; results of inspection of springs and examination of commercial bottled waters.

WHEAT

Experiments on the digestibility of wheat bran in a diet without wheat flour. A. D. Holmes. 1919. 20 p. (U. S. Dept. Agr., Bul. 751.) 5 cents.

Summary of digestion experiments with both fine and unground wheat bran.

Milling and baking experiments with American wheat varieties. J. H. Shollenberger and J. A. Clark. 1924. 94 p. illus. (U. S. Dept. Agr., Dept. Bul. 1183.) 15 cents.

WHEAT (Continued)

Though the purpose of this investigation was to aid in the production of better wheat, data on the kind of loaf obtained from various classes of flour, such as hard red spring, durum, hard red winter, etc., are presented in such particularly clear graphic fashion as to make them of interest to professional workers in this phase of home economics.

Wheat flour milling industry. Communication from the chairman of the Federal Trade Commission. 1924. 130 p. illus. (68th Congress, 1st Session, Sen. Doc. 130.) 15 cents.

Report made at the request of the United States Senate dealing with the costs and profits of flour milling concerns.

YAUTIAS. See TAROS.

